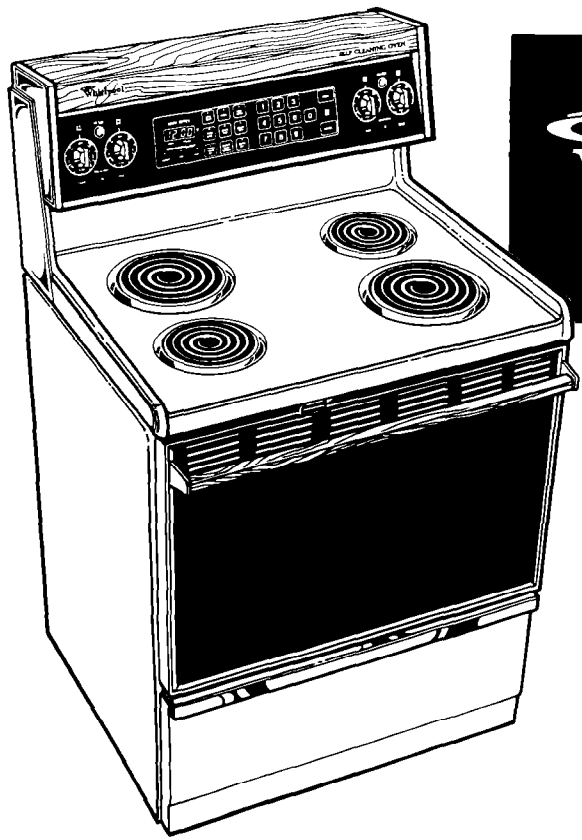
use&care guide

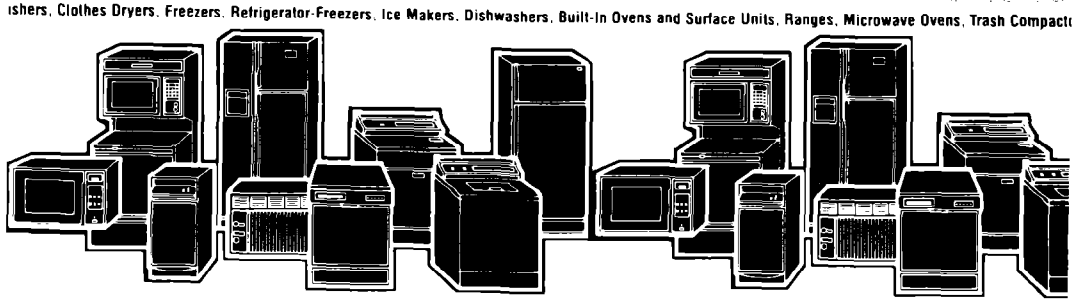


Whirlpool

ELECTRIC RANGE

Self-Cleaning
Model RF398PXV

ishers, Clothes Dryers, Freezers, Refrigerator-Freezers, Ice Makers, Dishwashers, Built-In Ovens and Surface Units, Ranges, Microwave Ovens, Trash Compactt



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Before you use your range

Read this Use & Care Guide and the Cooking Guide for important safety information.

You are personally responsible for:

- Reading and following all safety precautions in this Use & Care Guide and the Cooking Guide.
- Installing the range where it is protected from the elements, and on a floor strong enough to support its weight.
- Properly connecting the range to electrical supply and grounding. (See Installation Instructions.)
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.

See Cooking Guide for important safety and use information.

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING: When using your range, follow basic precautions, including the following:

1. **DO NOT** allow children to use or play with any part of the range, or leave them unattended near it. They could be burned or injured.
2. **DO NOT** store things children might want above the range. Children could be burned or injured while climbing on it.
3. **DO NOT** allow anyone to touch hot surface units or heating elements. Dark colored units and elements can still be hot enough to burn severely.
4. **KEEP** children away from the range when it is on. The cooktop and oven walls, racks and door can get hot enough to cause burns.
5. **DO NOT** use the range to heat a room. Persons in the room could be burned or injured, or a fire could start.
6. **KEEP** pan handles turned in, but not over another surface unit to avoid burns, injury and to help prevent the utensil from being pushed off the surface units.
7. **DO NOT** use water on grease fires. The fire will spread. Cover fire with large lid or smother with baking soda or salt.
8. **DO NOT** wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit or heating element and you could be burned.
9. **DO NOT** heat unopened containers. They could explode. The hot contents could burn and container particles could cause injury.
10. When adding or removing food, **MAKE SURE** to open the oven door all the way to prevent burns.

• FOR YOUR SAFETY •
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. THEY COULD IGNITE CAUSING EXPLOSION AND/OR FIRE.

– SAVE THESE INSTRUCTIONS –

Thank you for buying a Whirlpool appliance. Please complete and mail the Owner Registration Card provided with this product. Then complete the form below. Have this information ready if you need service or call with a question.

- Copy model and serial numbers from plate (behind the oven door on the oven frame) and purchase date from sales slip.
- Keep this book and sales slip together in the Literature Pac.

Model Number

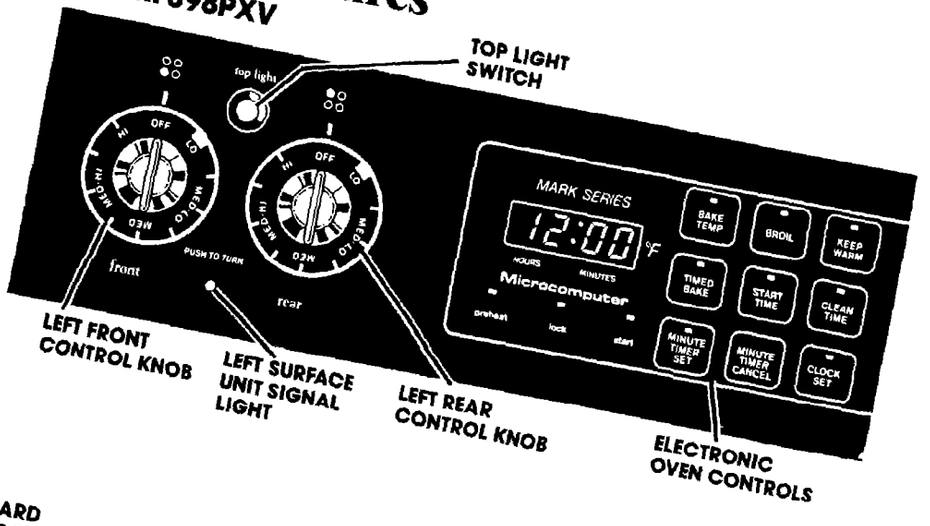
Serial Number

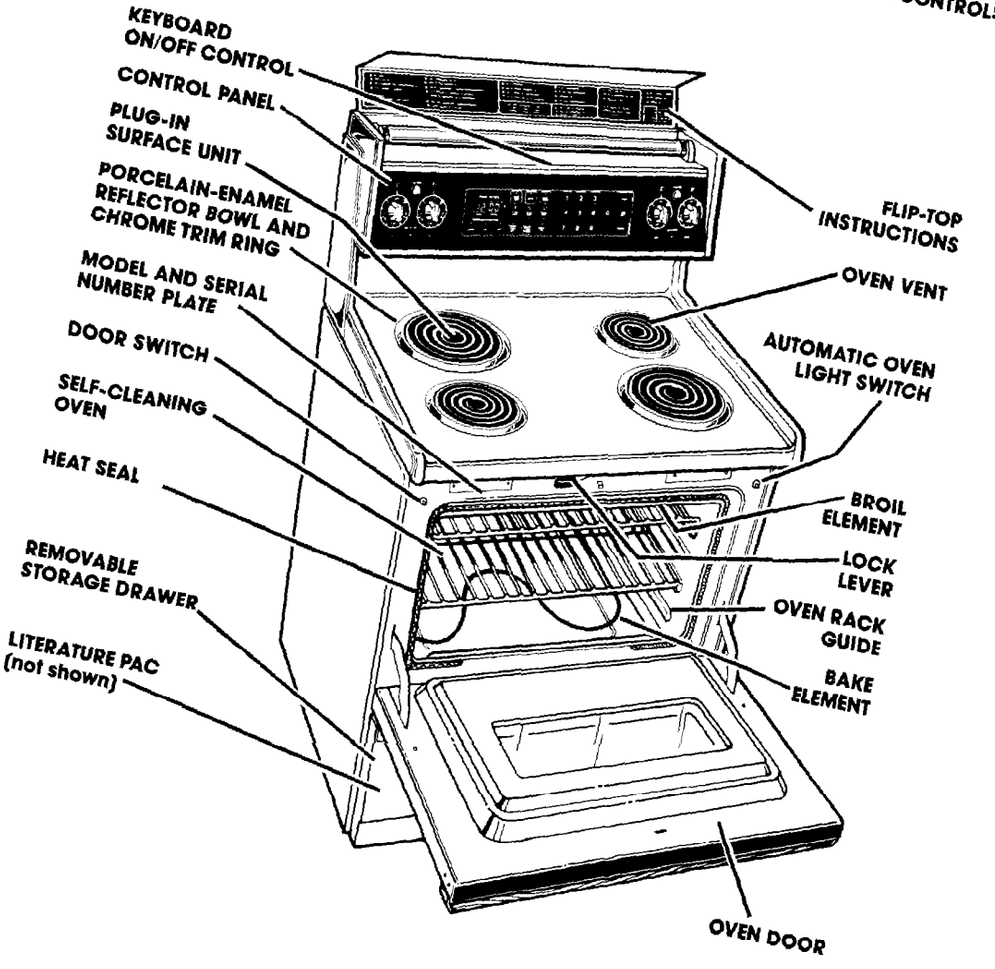
Purchase Date

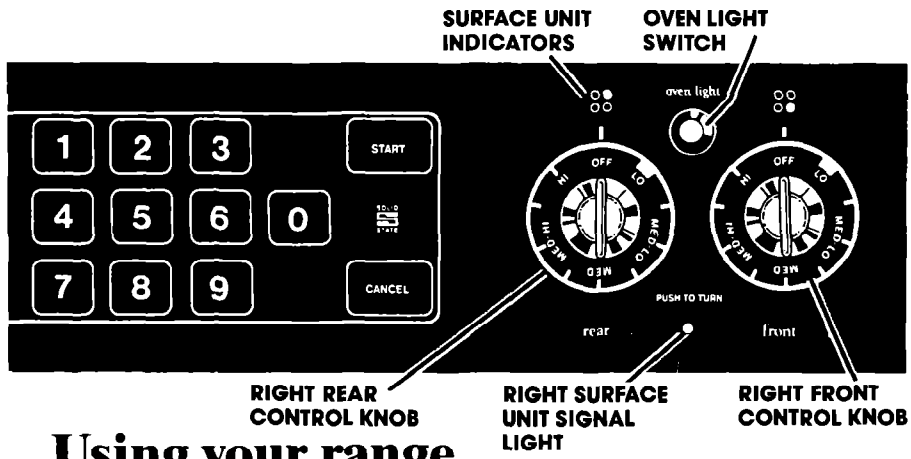
Service Company Phone Number

Parts and features

Model RF398PXV

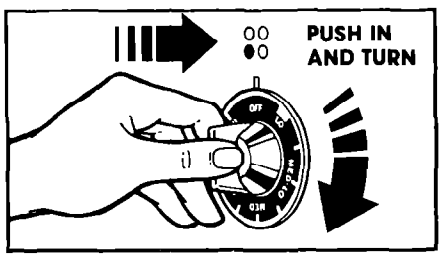






Using your range

Using the Surface Units



Control knobs must be pushed in before turning them to a setting. They can be set anywhere between HI and OFF.

Surface Unit Indicators

The solid dot in the surface unit indicator shows which surface unit is turned on by that knob.

Signal Light

One of the signal lights will glow when a surface unit is on.

⚠ WARNING: Be sure all signal lights are OFF when you are not cooking. Some one could be burned or a fire could start if a surface unit is accidentally left ON.

Until you get used to the settings, use the following as a guide. For best results, start cooking at the high settings; then turn the control knob down to continue cooking.

Use HI to start foods cooking; to bring liquids to a boil.

Use MED-HI to hold a rapid boil; to fry chicken or pancakes.

Use MED for gravy, puddings and icing; to cook large amounts of vegetables.

Use MED-LO to keep food cooking after starting it on a higher setting.

Use LO to keep food warm until ready to serve. Set the heat higher or lower within the LO band to keep food at the temperature you want.

CAUTION: The use of the HI setting for long periods of time can damage surface units and discolor chrome trim rings. Start cooking on HI and turn control down to continue cooking.

Use only flat-bottomed utensils for best cooking results and to prevent damage to the cooktop. Specialty items with rounded or ridged bottoms (woks, ridged bottom canners or tea kettles) are not recommended.

⚠ WARNING: The surface unit should never turn red during use. If it turns red, the bottom of the pan is not flat enough or is too small for the size of the surface unit. Damage to the surface unit, cooktop, wiring and/or surrounding area could result. If the pan is too small for the surface unit, you could be burned by the heat from the exposed section of the surface unit.

See the Cooking Guide for important utensil information.

Optional Canning Kit (Part No. 242905)

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit from your Whirlpool Dealer or Tech-Care® Service Company.

See the Cooking Guide for important canning information.

NOTE: Excess steam and moisture can cause false readings on the electronic oven controls. Avoid excess moisture by positioning teakettles, etc...away from the electronic controls. If false readings occur, dry the keyboard. If the false reading remains, reset the house circuit breaker, then reset the controls.

About the Electronic Oven Controls

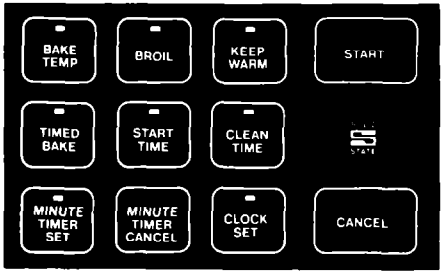
There are three parts in the oven control section:
– The Digital Display,
– Command Pads with Signal Lights,
– Number Pads.
Instructions for each oven control are covered on the following pages. Read them carefully.

When you first plug in the range, the Display will show "PF." This stands for "Power Failure." If after you set the Clock (page 8), the Display again shows "PF," it means your electricity was off for a while. Reset the Clock and any other functions which may have been set.

NOTE:

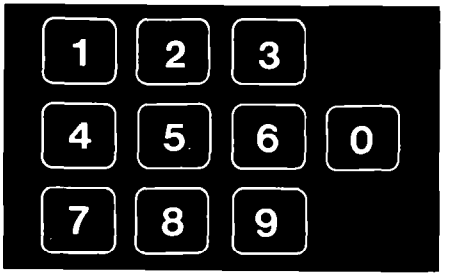
- **KEEP THE CONTROL PANEL CLEAN. Food or moisture on the panel can affect proper operation.**
- **When the control panel temperature is too high, the rear surface units automatically shut off. This may occur during the Self-Cleaning cycle. When temperatures return to normal, the rear units can be used again.**
- **Do not operate any surface unit without a pan. If the two rear units are left on without a pan, they will eventually automatically shut off. When temperatures return to normal, the rear units can be used again.**

Digital Display/Clock
When you are not using the oven, this is an accurate Digital Clock. When using the oven or Minute Timer, this displays time and temperature settings, and shows what Number Pads have been touched.

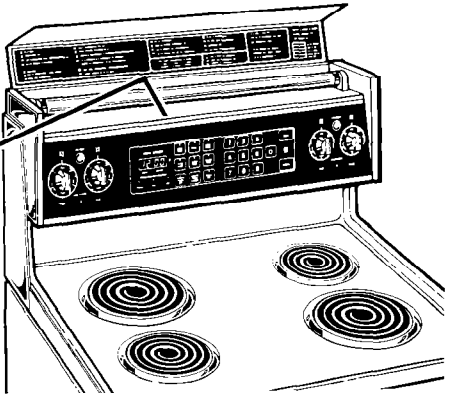


The **Command Pads** tell the oven what to do and in what order. A few examples:
- CLOCK SET tells the oven you are going to set the Clock.
- START tells the oven to start.

Each Command Pad (except START, CANCEL and MINUTE TIMER CANCEL) has its own Signal Light. The Signal Light comes on when you touch the Command Pad.



Once you've touched a Command Pad to tell the oven what you want it to do, you'll touch **Number Pads** to tell it...a temperature and/or a time.



The **Keyboard On/Off Control** is under the flip-top in the center of the console. It has three different positions:

ON – allows all Command Pads and tones to work.
TONES OFF – removes the programming tones.
OVEN CONTROL OFF – turns off the oven controls and programming tones. **MINUTE TIMER, MINUTE TIMER CANCEL and CLOCK SET will operate in this position.**

The Keyboard On/Off Control must be in the ON or TONES OFF position for the oven to heat.

Operating instructions are provided for each of the Electronic Controls. They are located on the inside of the flip-top console. Use these flip-top instructions for quick and easy reference.

Clock

1. Touch CLOCK SET. "0" appears in the Display.

Within 5 seconds, touch Number Pads for the correct time of day. The Display will show the numbers you touched, **in the order you touched them. If the Number Pads are not touched within 5 seconds, "PF" or the original time will show in the Display. Touch CLOCK SET and Number Pads again.**

2. Touch START. The Start Signal Light will stay on for 5 seconds.

If an incorrect time is set, such as 7:77, the Display will show "Err." Touch CANCEL and reset the clock.

The clock cannot be set if a bake or broil function is programmed.

Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. Set it in minutes or hours. You will hear a beep when the set time is up. **The Minute Timer must be cancelled after each use, including after the end of time signal.**

HOURS AND MINUTES, NOT SECONDS ARE DISPLAYED.

1. Touch MINUTE TIMER SET.

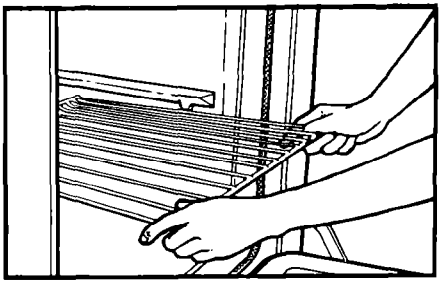
Within 5 seconds, touch Number Pads for the desired time in hours and minutes. The Display will show what numbers you touched, **in the order you touched them. If the Number Pads are not touched within 5 seconds, the Display will show the time of day. Reset the Minute Timer.**

2. Touch START. **The Display counts down minutes, not seconds.** At the end of the selected time a tone will sound.

To cancel the Minute Timer before the set time is up, touch MINUTE TIMER CANCEL. This will cancel the Minute Timer only.

Use the Minute Timer alone or while the oven is in use. The Display will always show the Minute Timer countdown, even when the oven is in use.

Baking

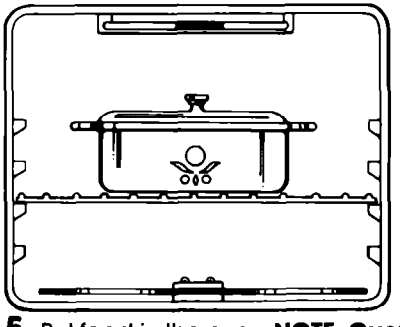


1. Position the rack(s) properly **before** turning on the oven. **To change rack position,** lift rack at front and pull out.

2. Touch BAKE TEMP. "0°F" will appear in the Display.

3. Touch Number Pads for desired temperature between 150°-509°F (65.5°-265°C). The Display will show the numbers you touched, **in the order you touched them.** The temperature appears in the Display until the oven is turned off.

4. Touch START. The Preheat Signal Light will come on. When the oven is fully preheated, you will hear 2 beeps and the Preheat Signal Light will go off.



5. Put food in the oven. **NOTE: Oven racks, walls and door will be hot.**

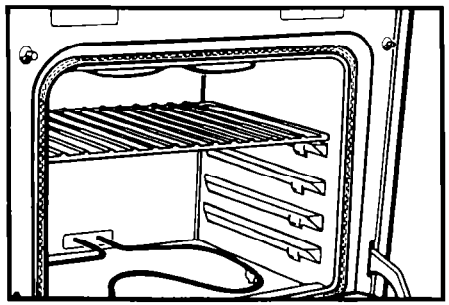
During baking, the elements will turn on and off to keep the oven temperature at the setting.

The top element helps heat during baking, but does not turn red.

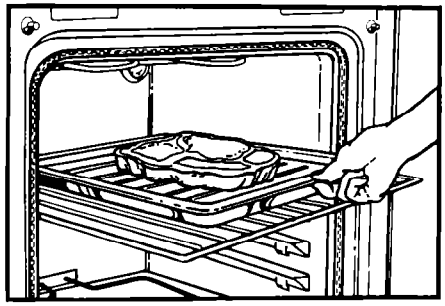
6. When baking is done, touch CANCEL to turn off the oven.

The oven automatically turns off after 12 hours, 59 minutes.

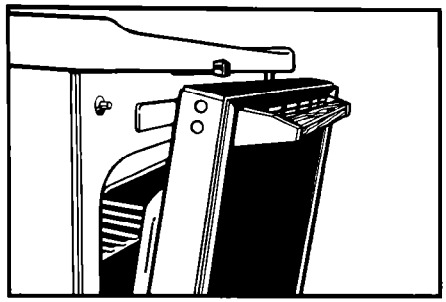
Broiling



1. Position the rack before turning the oven on. See "Broil Chart" in the Cooking Guide or a reliable cookbook for recommended rack positions.



2. Put the broiler pan and food on the rack.



3. Close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself.

The door must be in this position for the broil element to heat.

4. Touch BROIL. The Display will continue to show the time of day.

5. Touch START.

6. When broiling is done, touch CANCEL to turn off the oven.

The oven door must be partly open whenever the oven is set to BROIL. If the door is closed, the Display will show the word "door" and the heating element will not heat. Open the door to the Broil Stop position. The broil element will heat and the Display will go back to the time of day.

Baking Automatically

The electronic controls are designed to turn the oven ON and OFF at the times you set, even if you are not around.

Automatic baking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc...undercooking will result.**

To start baking now and shut off automatically:

1. Make sure the clock is set to the right time of day. Place food in the oven.

2. Touch BAKE TEMP and a desired oven temperature. The Display will show the numbers you touched, **in the order you touched them.** 350°F is shown above.

3. Touch TIMED BAKE. "0" will show on the Display.

4. Touch Number Pads for the desired length of baking time up to 12 hours and 59 minutes. The Display will show the numbers you touched, **in the order you touched them.** 2 hours, 30 minutes is shown above.

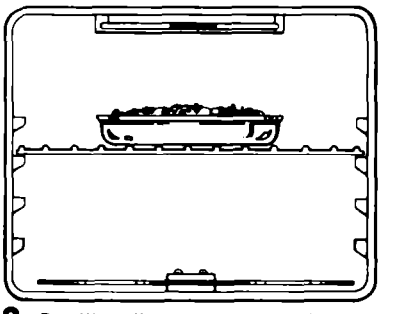
NOTE: If a time greater than 12:59 or a temperature less than 150°F (65.5°C) or over 509°F (265°C) is entered, "Err" will appear on the Display. Touch CANCEL and reset all commands.

5. Touch START. The Display will alternate between showing the Bake Temp and the remaining baking time.

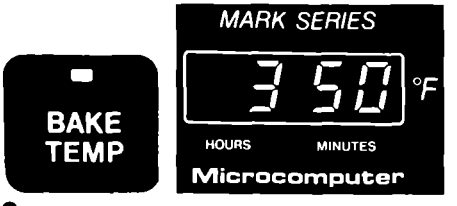
6. When the baking time ends, you will hear 4 beeps and the oven will shut off automatically.

To start baking at a later time and shut off automatically:

1. Make sure the Clock is set to the right time of day.



2. Position the oven rack(s) and place the food in the oven.



3. Touch BAKE TEMP and the desired oven temperature. 350°F is shown above.

4. Touch TIMED BAKE. "0" will appear in the Display. Touch Number Pads for the desired length of baking time up to 12 hours and 59 minutes. The Display will show the numbers you touched, **in the order you touched them.** 1 hour, 30 minutes is shown above.

5. Touch START TIME. The Display will show a "0." Touch Number Pads for the **time of day you want baking to start.** The Display will show the numbers you touched, **in the order you touched them.** 4:00 is shown above.

Touch START. The current time of day will appear on the Display. The oven will begin baking at the time you set. After the oven begins baking, the Display will alternate showing the Bake Temp and the remaining baking time.

6. When the baking time ends, you will hear 4 beeps and the oven will shut off automatically.

To stop the oven before the end of the preset bake time, touch CANCEL.

⚠ WARNING: To avoid sickness and food waste.

- **Use foods that will not go bad or spoil while waiting for cooking to start.**
- **Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, or any item with baking powder or yeast.**
- **Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

KEEP WARM

The Keep Warm cycle is preset at 170°F (76.6°C). Use it to keep hot foods warm before serving, or to warm plates, serving dishes, etc.

To set the Keep Warm cycle:

1. Touch KEEP WARM. The Display will show "170°F."

2. Touch START. The oven will maintain 170°F (76.7°C) for 4 hours and 59 minutes.

3. To stop the Keep Warm cycle, touch CANCEL.

If you forget to cancel KEEP WARM, the oven will automatically turn off after 4 hours and 59 minutes.

You can also set the oven to automatically keep foods warm after baking.

To Keep Warm automatically after baking:

1. Set electronic controls for automatic baking. See page 11, steps 1-4 or page 12, steps 1-5.

2. Before you touch START, touch KEEP WARM. The Display will show "170°F."

3. At the end of the baking time you will hear 4 beeps. The oven will automatically cool down to maintain 170°F (76.6°C). The Display will show "170°F."

If you forget to cancel KEEP WARM, the oven will automatically turn off after 4 hours and 59 minutes.

Other Operating Hints

There are a number of things you should know about your electronic oven controls. Some of the items below are reminders, while others will be mentioned for the first time.

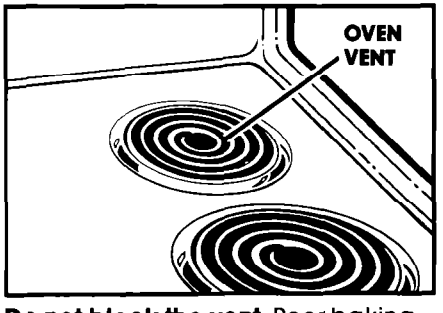
- The control will **accept** temperatures between 150° and 509°F (65.5° and 265°C).
- The control will **accept** times up to 12 hours and 59 minutes.
- The Start Time can be delayed up to 11 hours and 59 minutes.
- KEEP WARM will operate up to 4 hours and 59 minutes.
- If you forget to turn the oven off, it will automatically turn itself off after 12 hours and 59 minutes.
- The oven door must be partly opened for broiling or the oven will not heat.
- The Lock Lever must be all the way to the left for all baking functions or the oven will not heat.
- The Lock Lever must be in the Clean position for the Self-Cleaning cycle or the oven will not heat.
- If you want to check what you have programmed, simply touch the Command Pad for the function you want to check. The Display will show what you programmed for 5 seconds.

The Oven Vent

Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook on the unit, or keep food warm on it while the oven is on.

CAUTION: Plastic utensils left over the vent can melt.

⚠ WARNING: If you leave a utensil on the right rear surface unit, use pot holders when moving it. Pan handles can become hot enough to burn.



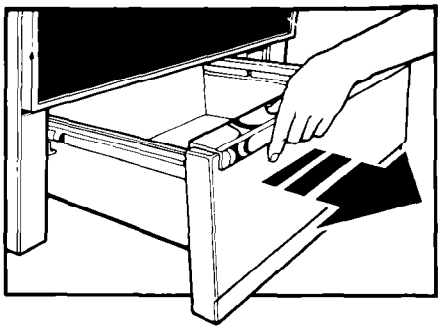
Do not block the vent. Poor baking can result.

The Storage Drawer

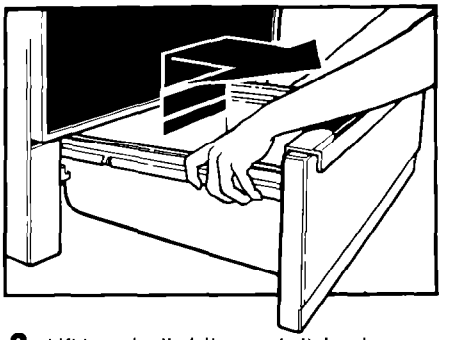
The storage drawer is for storing pots and pans.

Use care when handling the drawer.

Removing the storage drawer

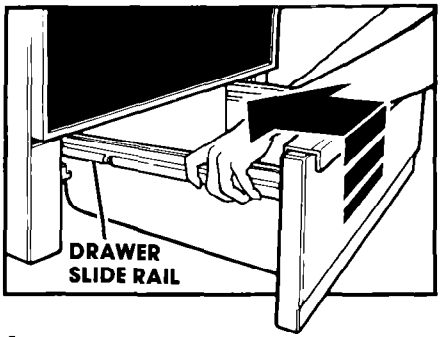


1. Pull drawer straight out to the *first stop. Lift front and pull out to* the second stop.

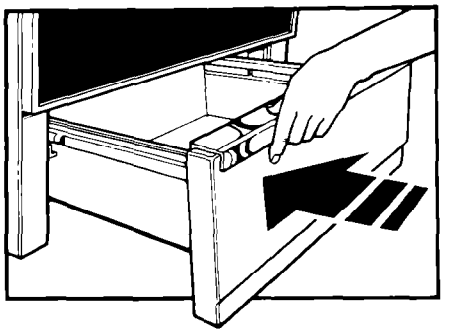


2. Lift back slightly and slide drawer *all the way out.*

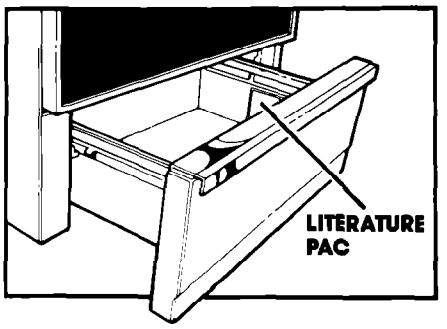
Replacing the storage drawer



1. Fit ends of drawer slide rails into the drawer guides on both sides of opening.



2. Lift drawer front and push in until metal stops on drawer slide rails clear white stops on drawer guides. Lift drawer front again to clear second stop and slide drawer closed.



Use & Care Guide storage

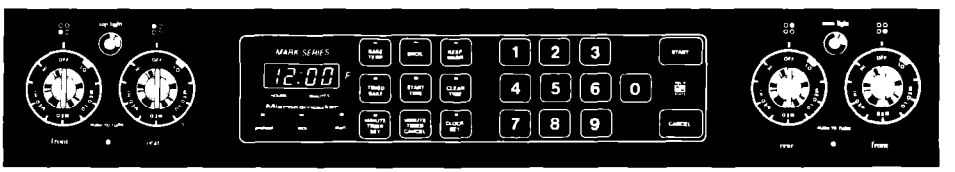
Store this booklet, along with your Cooking Guide and sales slip in the Literature Pac, inside the storage drawer.

Optional Door Panel Pac

If you would like to change the color of your oven door glass to white or almond, you can order one of these kits; White (Kit No. 814069) or Almond (Kit No. 814070) from your Whirlpool Dealer. The kits include easy installation instructions.

Caring for your range

Control Panels and Knobs

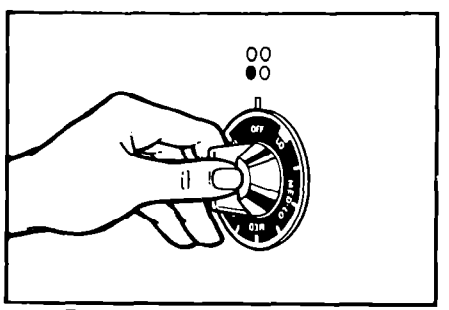


⚠ WARNING: To avoid burns and possible electric shock, first make sure all controls are OFF, the range is COOL, and the Keyboard On/Off Control is in the OFF Position.

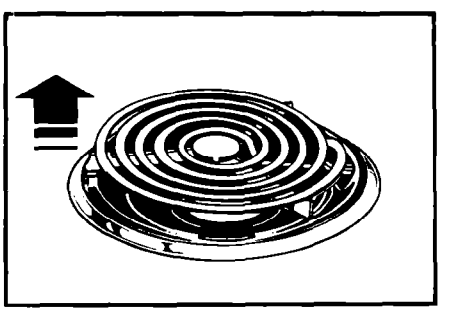
1. Pull knobs straight off.
2. Use warm soapy water and a soft cloth, or spray glass cleaner, to wipe the control panel. Rinse and wipe dry.
3. Wash control knobs in warm soapy water. Rinse well and dry.
4. Push control knobs straight back on. Make sure they point to OFF. Move Keyboard On/Off Control to the ON position.

Surface Units and Reflector Bowls

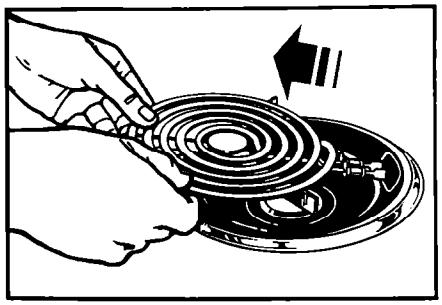
Removing



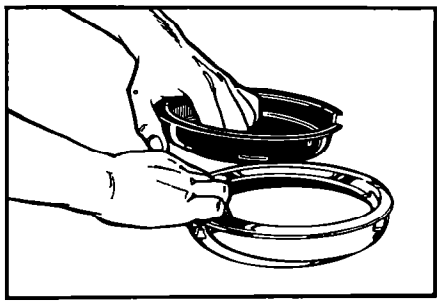
1. **⚠ WARNING: To avoid burns and possible electric shock, be sure surface units are OFF and COOL.**



2. Lift the edge of the unit opposite the receptacle, just enough to clear the element hold down clip, reflector bowl and trim ring.

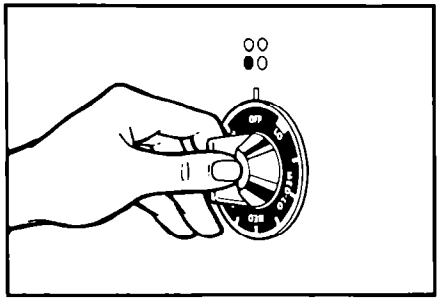


3. Pull the surface unit straight away from the receptacle.

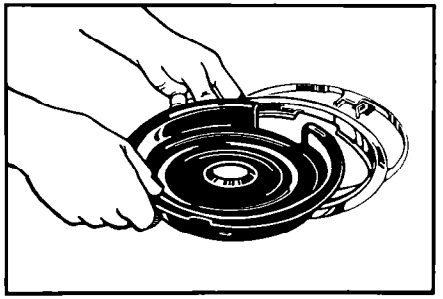


4. Lift out the reflector bowl and trim ring. See "Cleaning Chart" on page 22 for cleaning instructions.

Replacing

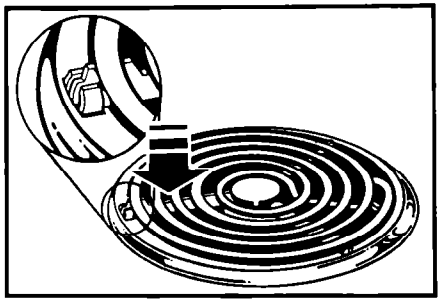


1. **⚠ WARNING: To avoid burns and possible electric shock, be sure surface units are OFF.**



2. Line up openings in the reflector bowl and notches in the trim ring with the surface unit receptacle and the element hold down clip.

3. Hold the surface unit as level as possible with the terminal just started into the receptacle. Push the surface unit terminal into the receptacle.



4. When terminal is pushed into the receptacle as far as it will go, push down the edge of the surface unit opposite the receptacle. The element hold down clip will keep the surface unit from moving around.

CAUTION: Reflector bowls reflect heat back to the utensils on the surface units. They help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a trim ring gets discolored, some of the utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the trim ring. This extra heat can discolor it. See the Cooking Guide for further information.

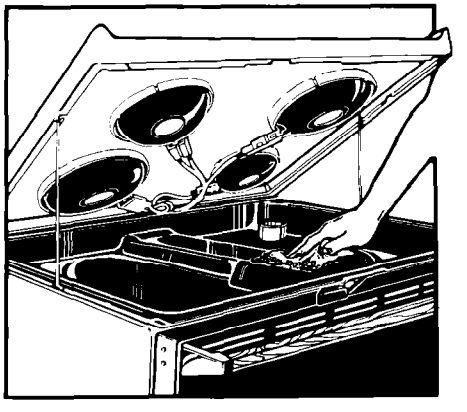
⚠ WARNING: DO NOT LINE THE REFLECTOR BOWLS WITH FOIL. Shock or fire hazard could result.

Lift-Up Cooktop

1. Lift front of cooktop at both front corners until the support rods lock into place.

⚠ WARNING: Be sure both support rods are fully extended and in the locked position. The cooktop could accidentally fall and injure you.

2. Wipe with warm soapy water. Use a soapy steel wool pad on stubborn spots.
3. **To lower the cooktop,** lift cooktop from both sides while pressing the support rods back to unlock them. Lower the cooktop into place.



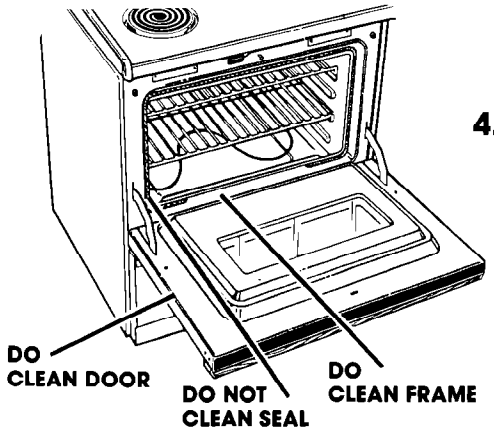
CAUTION: Do not drop the cooktop. Damage can result to the porcelain and the cooktop frame.

Using the Self-Cleaning Cycle

The Self-Cleaning cycle uses **very high heat** to burn away soil. Before you start, make sure you understand exactly how to use the Self-Cleaning cycle safely.

Before You Start

1. **Clean the shaded areas by hand.** They do not get hot enough during the Self-Cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel wool pad on...
   - The inside of the door.
   - The frame around the oven.



DO NOT clean the fiberglass seal. DO NOT move it or bend it. Poor cleaning and poor baking will result.

2. **Remove the broiler pan and any pots and pans** you may have stored in the oven. They can't stand the heat.
3. **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
4. **If you want the oven racks to remain shiny, remove from the oven and clean by hand.** Otherwise, put oven racks on second and fourth guides (guides are counted from bottom to top). After racks are cleaned in the Self-Cleaning cycle, they become harder to slide. See chart on page 22.
5. **If you want to clean the reflector bowls in the oven:**
   - Wipe the reflector bowls of loose soil and grease.
   - Place 2 bowls, upside down on each oven rack. For best results, they should not touch each other or the oven walls.
   - **Chrome trim rings must not be cleaned in the oven. They will discolor.**

Turn on the vent hood or other kitchen vent during the Self-Cleaning cycle. This will help remove heat and odors that are normal during the cycle.

SPECIAL CAUTIONS:

DO NOT use commercial oven cleaners in your oven. Damage to the porcelain finish may occur.

DO NOT force the Lock Lever, you could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.

DO NOT use foil or other liners in the oven. During the Self-Cleaning cycle foil can burn or melt and damage the oven surface.

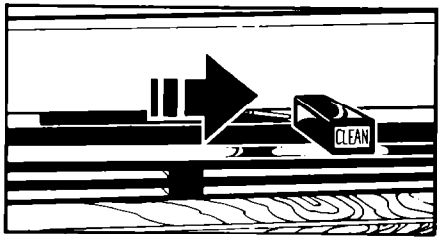
DO NOT block the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.

⚠ WARNING: DO NOT TOUCH THE OVEN DURING THE SELF-CLEANING CYCLE. IT COULD BURN YOU.

Setting the Controls

Be sure the kitchen is ventilated during the Self-Cleaning cycle. This will help normal smoke and heat odors to disappear from the room as quickly as possible.

The oven will accept any length of cleaning time up to 4 hours and 59 minutes. A 3 hour cleaning time is recommended for moderate soil.



1. Move the Lock Lever **all the way to the right** – the Clean position.

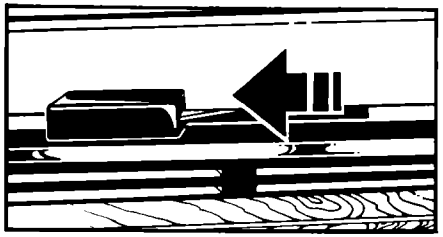
2. Touch CLEAN TIME. "0" will appear in the Display.

3. Touch Number Pads for the desired cleaning time up to 4 hours and 59 minutes. The Display will show the numbers you touched, **in the order you touched them.**

- Use 2 hours for light soil.
- Use 3 hours or more for moderate to heavy soil.

4. Touch START. The Display will count down the time you set in minutes.

The Lock Light will come on when the oven temperature exceeds normal baking temperatures. The Lock Lever can't be moved when this light is on.



5. **After the Self-Cleaning cycle is completed,** the Lock Light goes off. Move the Lock Lever back to the left. **Do not force it.** Wait until it will move easily.

6. **After the oven is cool,** wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

⚠ WARNING: DO NOT TOUCH THE RANGE DURING THE SELF-CLEANING CYCLE. IT CAN BURN YOU.

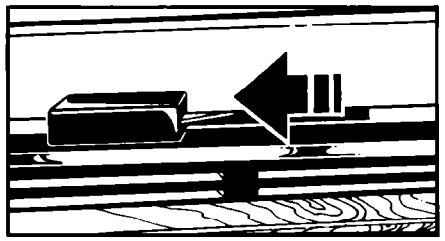
Special Tips

- Keep the kitchen well ventilated during the Self-Cleaning cycle to help get rid of normal heat, odors and smoke.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- If the Self-Cleaning cycle doesn't get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand clean areas noted on page 19.
- If the Lock Lever is not in the Clean position, the word "door" appears in the Display and the Self-Cleaning cycle will not start. Move the Lock Lever to the right – the Clean position. The Display will show the clean time you selected and will begin the cycle.

To stop the Self-Cleaning cycle at anytime:

CANCEL

1. Touch CANCEL.



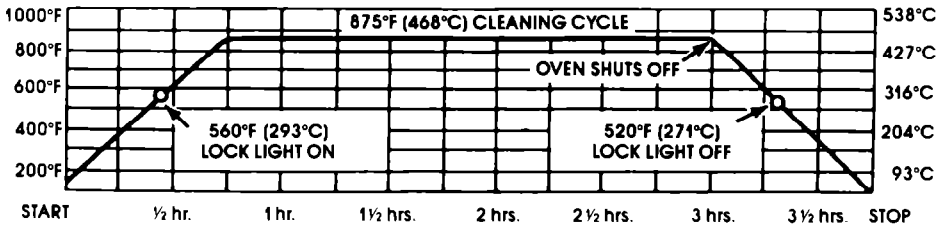
2. When the Lock Light goes off, move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

How It Works

During the Self-Cleaning cycle, the oven gets much hotter than it does for baking or broiling...approximately 875°F (468°C). This heat breaks up grease and soil and burns it off.

This graph shows approximate temperatures and times during a Self-Cleaning cycle for 3 hours.

SELF-CLEANING CYCLE – THREE HOUR SETTING
(Approximate Temperatures and Times)



Notice that the heating stops when the 3-hour setting is up, but that it takes longer for the oven to cool down enough to unlock.

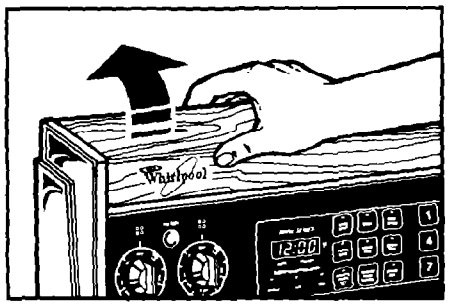
Cleaning Chart

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces	Warm soapy water and a soft cloth. Plastic scrubbing pad for stubborn spots.	• Wipe off regularly when oven is cool. • **Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish.** • **Do not use abrasive or harsh cleansers.**
Surface units	No cleaning required.	• Spatters or spills will burn off. • **Do not immerse in water.**
Porcelain-enamel reflector bowls	Warm soapy water and a plastic scrubbing pad. Self-Cleaning cycle.	• Wipe out excess spills. • Wash, rinse and dry well. • Place upside down on oven racks in oven during the Self-Cleaning cycle.
Chrome trim rings	Warm soapy water and a plastic scrubbing pad.	• Wash, rinse and dry well. • Clean frequently. • **Do not use abrasive or harsh cleansers.** • **Do not place in Self-Cleaning Oven.**
Control knobs	Warm soapy water and a soft cloth.	• Wash, rinse and dry well. • **Do not soak.**
Control panel	Warm soapy water or spray glass cleaner and a soft cloth.	• Wash, rinse and dry well. • Follow directions provided with the cleaner.
Broiler pan and grid	Warm soapy water or a soapy steel wool pad.	• **Clean after each use.** • Wash, rinse and dry well. • **Do not clean in Self-Cleaning Oven.**
Oven racks	Self-Cleaning cycle. Warm soapy water or soapy steel wool pads.	• Leave in oven during Self-Cleaning cycle. **OR** • Wash, rinse and dry. Use soapy steel wool pads for stubborn areas.
	NOTE: The oven racks will discolor and be harder to slide when left in the Self-Cleaning cycle. If you want them to stay shiny, remove from the oven and clean by hand.	
Oven door glass	Spray glass cleaner or warm soapy water and a plastic scrubbing pad.	• **Make sure oven is cool.** • Follow directions provided with the cleaner. • Wash, rinse and dry well.
Self-Cleaning Oven	For areas outside the Self-Cleaning area use warm soapy water or soapy steel wool pads.	• Follow directions starting on page 19, "Using the Self-Cleaning Cycle." • **Do not use commercial oven cleaners.** • **Do not use foil to line the bottom of your Self-Cleaning Oven.**

Using and Replacing the Light Bulbs

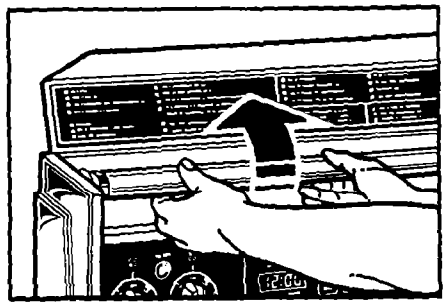
The Cooktop Light

The fluorescent top light is under the control panel. The Top Light Switch is on the control panel. Push it in and hold it for a second or two to turn on the top light. Push it again to turn it off.



1. **⚠ WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**

2. Flip up the top of the control panel.

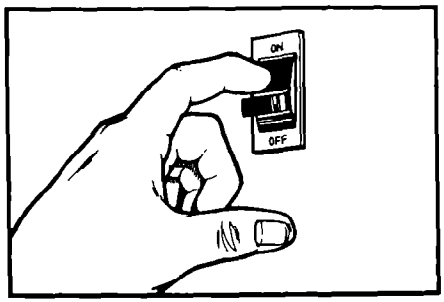


3. Grasp the fluorescent tube at both ends. Turn the tube away from you until both ends come out of the receptacles. Replace with a 20-watt cool-white fluorescent tube.

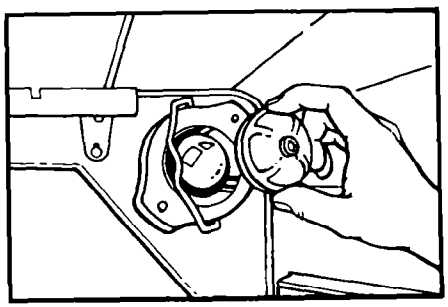
4. Close the top panel. Turn electric power back on at the main power supply.

The Oven Light

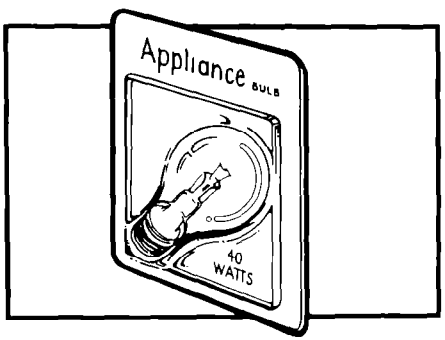
The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, push the Oven Light Switch on the oven control panel. Push it again to turn off the light.



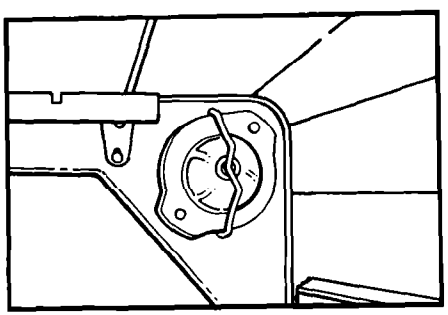
1. **⚠ WARNING: To avoid possible shock hazard, turn off the electric power at the main power supply.**



2. Remove the bulb cover in the back of the oven by pulling out and pushing the wire holder to the side.



3. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.



4. Replace the bulb cover and snap the wire holder in place. Turn the power back on at the main power supply.

CAUTION: The bulb cover must be in place when using the oven. The cover protects the bulb from breaking.

NOTE: The oven light will not work during the Self-Cleaning cycle.

If you need service or assistance, we suggest you follow these five steps:

1. Before calling for assistance...

Performance problems often result from little things you can find and fix without tools of any kind.

If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?

If the oven will not operate:

- Is the Keyboard On/Off Control in the Oven Control Off Position?
- Is the door latch in the BAKE position?
- Is the Oven Door closed for baking or slightly opened for broiling?
- Are the Electronic Controls set correctly? See pages 9-13.
- Have you programmed a later Start time?

If surface units will not operate:

- Have you checked your home's main fuses or circuit breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

If surface unit control knob(s) will not turn:

- Did you push in before trying to turn?

If the Self-Cleaning cycle will not operate:

- Is the door latch all the way to the right – the Clean position?
- Is CLEAN TIME set correctly?
- Did you set a Self-Cleaning cycle longer than 4 hours and 59 minutes?
- Have you programmed a later Start time?

If cooking results aren't what you expected:

- Is the range level?
- Are you using pans recommended in the Cooking Guide?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms and fit the surface unit being used?

See the Cooking Guide for more information on cooking problems and how to solve them.

2. If you need assistance*...

Call Whirlpool COOL-LINE® service assistance telephone number. Dial free from anywhere in the U.S.:

1-800-253-1301

and talk with one of our trained consultants. The consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

3. If you need service*...

Whirlpool has a nationwide network of franchised TECH-CARE® Service Companies. TECH-CARE service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate TECH-CARE service in your area, call our COOL-LINE® service assistance telephone number (see Step 2) or look in your telephone directory Yellow Pages under:

APPLIANCES - HOUSEHOLD - MAJOR - SERVICE & REPAIR

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

ELECTRICAL APPLIANCES - MAJOR - REPAIRING & PARTS

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

OR

WASHING MACHINES, DRYERS & IRONERS - SERVICING

WHIRLPOOL APPLIANCES
FRANCHISED TECH-CARE SERVICE

SERVICE COMPANIES
XYZ SERVICE CO
123 Maple 999-9999

4. If you have a problem*...

Call our COOL-LINE service assistance telephone number (see Step 2) and talk with one of our consultants, or if you prefer, write to:

Mr. Donald Skinner
Director of Customer Relations
Whirlpool Corporation
2000 M-63
Benton Harbor, MI 49022

5. If you need FSP® replacement parts*...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 3 above or call the Whirlpool COOL-LINE service assistance number in Step 2.

* If you must call or write, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.

Notes

WHIRLPOOL® FREE-STANDING TOUCH CONTROL RANGE
WARRANTY

ER002

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by a franchised TECH-CARE® service company.
LIMITED FOUR-YEAR WARRANTY Second Through Fifth Year From Date of Purchase	FSP replacement parts for electronic oven touch control system if defective in materials or workmanship.

WHIRLPOOL WILL NOT PAY FOR

A. Service calls to:
1. Correct the installation of the range product.
2. Instruct you how to use the range product.
3. Replace house fuses or correct house wiring or plumbing.
4. Replace owner accessible light bulbs.

B. Repairs when range product is used in other than normal, single-family household use.

C. Pick up and delivery. This product is designed to be repaired in the home.

D. Damage to range product caused by accident, misuse, fire, flood, acts of God or use of products not approved by Whirlpool.

E. Any labor costs during limited warranty.

WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may also apply. For details, please contact your franchised Whirlpool distributor or military exchange.

Whirlpool

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